

SEPTEMBER 2019

THYME & AGAIN

Here are a few tips to ensure
that you will enjoy your
Thyme & Again food at it's best

COLD SAVOURIES

BASIL, MINT AND PEACH SHRIMP (GF, DF)

Shrimp, Basil, Mint, Peaches, Peach Vinegar, Canola Oil, Salt, Pepper

***LIME CURED SALMON, PICKLED MUSTARD, PEA BLINI (DF)**

*Salmon, Salt, Sugar, Lime, Mustard Seed, Chili Flakes, White Wine
Vinegar, Peas, AP Flour, Baking Powder, Egg, Honey*

***CAPRESE CORNBREAD BITES WITH HERB PISTOU (V)**

*Tomato, Bocconcini, Cornmeal, Milk, AP Flour, Baking Powder, Sugar, Egg,
Vegetable Oil, Basil, Mint, Parsley, Watercress, Garlic, Lemon, Salt, Pepper, Olive Oil*

***LOCAL TOMATOES, TOMATO TAPENADE, SHERRY REDUCTION AND FETA IN PUFF PASTRY (V)**

*Tomato, Sun-Dried Tomato, Basil, Mint, Lemon, Garlic, Parsley,
Shallot, Olive Oil, Feta, Puff Pastry*

****Indicates savouries featured on our Instant Cocktail Menu***

WARM SAVOURIES

***CHICKEN, LOCAL CORN AND POBLANO BITES (DF)**

*Chicken Breast, Corn, Poblano, Shallot, AP Flour, Thyme, Garlic,
Jalapeño Powder, Canola Oil, Salt, Pepper, Filo Pastry*

*Preheat oven to 325F. Transfer to a bake sheet and cook 5-6 minutes
until hot to the touch. Transfer to serving plate.*

***KIMCHI CORN DOGS, MAPLE MUSTARD SAUCE (GF, VEGAN)**

*Tofu, Soy, Watercress, Sesame, Ginger, Chia Seeds, Xanthum Gum, GF Flour, Corn Meal,
Baking Powder, Sugar, Nappa Cabbage, Rice Vinegar, Sambel, Sriracha, Garlic, Scallion,
Maple Syrup, Grainy Mustard, Dijon Mustard*

*Preheat oven to 325F. Place corn dogs on a bake sheet and cook 5-6
minutes until hot to the touch. Transfer to a serving plate.*

***APPLE CIDER GLAZED MEATBALLS WITH CHIVES (GF, DF)**

*Ground Beef, Yellow Onion, Apple Cider, Apple Cider Vinegar, Chicken Stock,
Brown Sugar, Dijon Mustard, Grainy Mustard, Chives, Canola Oil, Cornstarch*

*Preheat oven to 325F, remove lid from container and cover with foil.
Cook 8-12 minutes until hot through-out. Transfer to serving plate.*

***DUCK CONFIT, PLUM CHUTNEY, MICRO SORREL IN SAVOURY CUP**

*Duck Legs, Plums, Apple Cider Vinegar, Sugar, Brown Sugar, Salt, Spices, Ginger, Lemon, Micro
Sorrel, Savoury Cup (Wheat Flour, Water, Non-hydrogenated Vegetable Fat, Sugar,
Wheat Fibers, Salt, Raising Agent, Yeast)*

*Preheat oven to 325F. Transfer to a bake sheet and bake for 5-6 minutes
until hot to the touch. Transfer to serving plate.*

****Indicates savouries featured on our Instant Cocktail Menu***